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Michelin Star La Toque at The Westin Verasa, Napa Introduces New Vegetable Tasting Menu, Chef's Table Tasting Menu and Options Menu *Vegetable Tasting Features Locally Grown Items Prepared with a French Flair*

Napa, Calif. (February 5, 2010) –Ken Frank, executive chef and owner of Michelin Star recipient [La Toque](#) at The Westin Verasa, Napa, is staying true to his commitment to showcase the finest of seasonal ingredients by introducing changes to the Napa Valley restaurant's offerings including a Vegetable Tasting Menu, a Chef's Table Tasting Menu and The Options Menu, where guests can create their own multi-course experience.

"For over 30 years I've been at the forefront of using great things in season when they're at their best," said Chef Ken Frank. "Not content to rest on my laurels, I keep learning and leading. More than just lots of vegetables, the menu features interesting preparations like the soufflé with stinging nettle pesto."

Vegetable Tasting Menu

Chef Frank's dedication to seasonality is most evident with the new Vegetable Tasting Menu. The approach is inspired by the delicious flavors, vibrant colors and textures of an incredible array of fresh locally grown vegetables, many of them organic. The Vegetable Tasting Menu includes four dishes, dessert and optional wine pairing. Guests will enjoy Winter Vegetable Consomme with Sizzling Black Rice; Steamed White and Green Asparagus with Phyllo Crisps and Sauce Verte, Yukon Gold Potato, Braised Swiss Chard and Wild Mushroom "Terrine"; and Fiscalini Cheddar Souffle with Stinging Nettle Pesto. Quatre Douceurs, four sweet treats from the pastry kitchen, provide a memorable end to the experience. The Vegetable Tasting Menu is \$75 with wine pairing available for \$62.

Chef's Table Tasting Menu

The Chef's Table Tasting Menu will also evolve with the seasons. Until the end of Black Truffle season in early March, the Chef's Table Menu features the 28th Annual All Black Truffle Menu which has two items new to the Truffle menu this year: a 62.5 degree egg slow cooked

in the circulator and served with Truffle Monkey Bread, a pull-apart truffled brioche and a white and black truffle cannelloni with parmesan broth and porcini foam. When this year's black truffle season winds down in March, the new Chef's Table Menu will feature Ken's favorite Spring delicacies presented in a fixed five course format served at the Chef's Table in the kitchen.

Options Menu

While the Chef's Tasting and Vegetable Tasting Menus are presented in a fixed format of five courses, the new Options Menu, which is equally representative of Chef Frank's creativity, is presented in three sections from which diners can choose either three or four savory dishes plus dessert. For the first course guests choose from Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpet Mushrooms; Dungeness Crab Soup with Tomato and Fennel; and Warm Maine Lobster and Roasted Sweet Potato Salad. Guests can choose second courses from Sautéed Nantucket Bay Scallops, Candied Parsnip and Carrots with Sunchoke Mousseline; Wolfe Farm Quail with Chestnut Gnocchi, Torpedo Onion and Chanterelle Mushrooms; and Ricotta Chick Pea Ravioli in a Parmesan Wild Mushroom Broth. The six main courses include Bacon Wrapped Pork Tenderloin Cooked "sous vide" with Braised Lentils and Root Vegetable Pearls; Liberty Farm Duck Breast with Braised Cabbage and Veal Sweetbreads "en Crepinette"; and West Texas "Nilgai" Antelope with Leek and Black Trumpet Potato Terrine and Roasted Root Vegetable Red Wine Reduction. Three savory dishes plus dessert are \$74 with an additional \$48 wine pairing option while four savory dishes plus dessert are \$90 with an additional \$62 wine pairing option.

La Toque is located in The Westin Verasa, Napa, approximately two blocks west of Downtown Napa and is conveniently located near all of Valley's attractions, including the Wine Train, wineries and the Oxbow Public Market. For more information about La Toque, visit www.latoque.com or visit www.WestinNapa.com.

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